PREMIER®

MANUAL DE INSTRUCCIONES

OLLA A PRESIÓN

OP-1636 / OP-1637
OP-1638 / OP-1639

ESTIMADO CLIENTE

Felicitaciones por su compra!
Por favor lea cuidadosamente este manual, y guárdelo para su futura referencia.
Si necesita soporte adicional, no dude en escribir a: ***info@premiermundo.com***

INFORMACIÓN DE SEGURIDAD

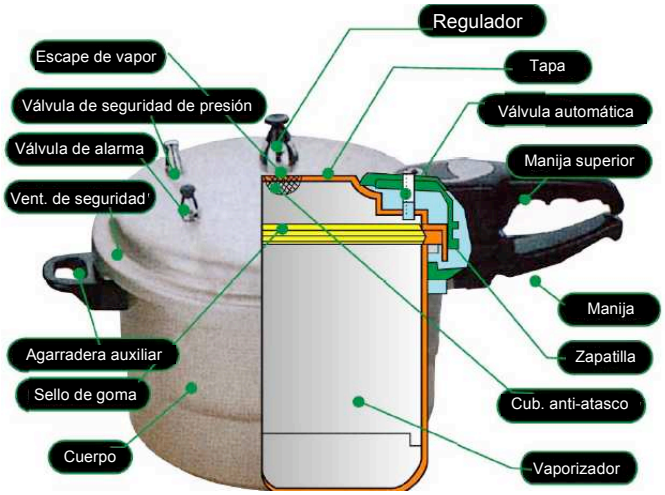
Cuando use la olla a presión, siga las normas básicas de seguridad incluyendo las siguientes:

1. Lea todas las instrucciones.
2. Antes de usar la olla, verifique que el tubo de salida de aire, la válvula de seguridad y la válvula de alarma no estén bloqueadas. Así mismo, revise que la cubierta anti-atascos esté limpia y que la válvula de cierre automático esté libre. Mantenga todas las piezas limpias. Cualquier bloqueo o anormalidad debe ser quitado de inmediato.
3. La ventana de seguridad no debe apuntar hacia el usuario, caso contrario podría causar daños debido a la salida de presión alta.
4. Si el vapor no sale de manera normal durante el uso de la olla, una vez que la presión se haya elevado, revise que todos los dispositivos estén desbloqueados. Apague el fuego y solucione el problema para evitar accidentes.
5. No coloque nada sobre el regulador durante el uso de la olla. No use ningún sustituto para el regulador, para evitar cualquier inconveniente una vez que la presión ascienda a los 480 Kpa.
6. No coloque la olla en un horno mucho más grande que la base de la misma.
7. No llene la olla a más de 2/3. Cuando cocine alimentos que se hinchen, como ser arroz o cereales, no la llene a más de 1/2. Revise la sección “Preparación de los alimentos”.
8. Cuando prepare alimentos como cereales, sopa de arroz o poca comida, debe apagar o retirar la olla del fuego cuando suba el regulador de presión, para evitar que se bloquee el dispositivo de seguridad. No retire el regulador en caso de que salga vapor o líquido.
9. No use esta olla a presión para otros fines que no sean los especificados.
10. No coloque sustancias alcalinas, ácidas, salinas, vinagres o similares para evitar corrosión.
11. No use el regulador cuando cocine alimentos con leudantes como ser pan al vapor, caso contrario no se cocerán bien.
12. Limpie la olla después de usarla. Retire el sello grande y pequeño del dispositivo anti-atascos y vuelva a colocarlos después de limpiarlos. Coloque la tapa de cabeza sobre la olla para evitar el desgaste de los sellos.
13. Es posible que escuche un sonido “pa” cuando la presión al interior de la olla esté subiendo. Esto sucede debido a que los sellos se dilatan con el calor, lo cual es normal. Si el sonido no se detiene, apague el fuego y solucione el problema.
14. Esta olla no debe ser usada por niños o ancianos.
15. Conserve estas instrucciones para un uso seguro de la olla de presión.

TIEMPOS DE COCCIÓN SUGERIDOS

Alimento	Cantidad (Kg)	Agua (Kg)	Tiempo desde que el regulador se estabiliza y se apaga el fuego.
Patas de cerdo	1.0	0.5	20
Pollo	1.5	1.0	13
Pescado	0.8	0.25	4
Chuletas	1.0	0.7	10
Carne	1.0	0.5	15
Arroz	1.0	Apropiada	5

DESCRIPCIÓN DE LA OLLA



CARACTERÍSTICAS

- La presión de operación de la olla es de 80Kpa. La temperatura máxima es de 100º y la presión de interrupción es de 480 Kpa.
- Si la manija superior e inferior no coinciden, la presión interior no superará los 5 Kpa. por más tiempo que la caliente. Cuando la temperatura interior supera los 5 Kpa, no podrá abrir la tapa como medida de seguridad.
- Cuando el regulador y la presión interna alcanzan cierto punto, la válvula de seguridad expulsará un poco de vapor para mayor seguridad.
- Cuando el resorte de seguridad se atasca o no funciona, sonará la válvula de alarma.
- Cuando el resorte de seguridad y la válvula de alarma se atascan o no funcionan, el sello de goma será expulsado a través de la ventana de seguridad.
- Esta olla de presión puede ser usada tanto en cocinas a gas como eléctricas.
- En comparación con otras ollas a presión, esta reduce el tiempo de cocción incluso a la mitad, ahorrando tiempo y energía. Es adecuada para el uso doméstico, en restaurantes o centros médicos. Este es un utensilio de cocina indispensable en zonas altas con baja presión de aire.

INSTRUCCIONES DE USO

1. Antes de usar la olla coloque una capa de aceite en el borde del cuerpo de la olla para que la tapa pueda abrirse y cerrarse con facilidad. (Figura 1).

2. Cada vez que use la olla a presión, asegúrese que la salida de vapor no esté bloqueada, la cubierta anti-atascos limpia y la válvula de seguridad suelta. (Figura 2).

3. Al cerrar la olla haga coincidir la marca de la tapa con la de la manija inferior. Gire la manija superior en sentido horario hasta que ambas manijas coincidan exactamente. (Figura 3).

4. Una vez que la tapa esté en su posición puede calentar la olla. Una vez que el vapor comience a salir por el tubo de escape, coloque el regulador sobre el mismo, de esta manera se asegurará que el tubo de escape no está bloqueado. (Figura 4).

5. Cuando el vapor comience a salir por la válvula reguladora, disminuya el fuego para que el regulador continúe su trabajo hasta que termine de cocer los alimentos. (Figura 5).

6. Antes de abrir la olla, debe enfriarla para reducir la presión. Puede hacer esto retirando la olla del fuego y esperando que se enfríe en forma natural o puede levantar la válvula de presión para que el vapor escape. (Figura 6).

7. Una vez que la válvula de bloqueo regrese a su posición original, gire la manija superior en sentido horario para abrir la tapa. (Figura 7).

8. Retire la olla del fuego cuando termine de cocer los alimentos. Si desea abrir la olla de inmediato, levante la válvula de presión lentamente para evitar que el vapor y la comida sean expulsados. (Figura 8).

9. Lave y limpie la cubierta anti-atasco con regularidad para evitar bloqueos. (Figura 9).

ENGLISH CONTENT

PRESSURE COOKER

MODEL: OP-1636/1637/1638/1639

IMPORTANT SAFEGUARDS

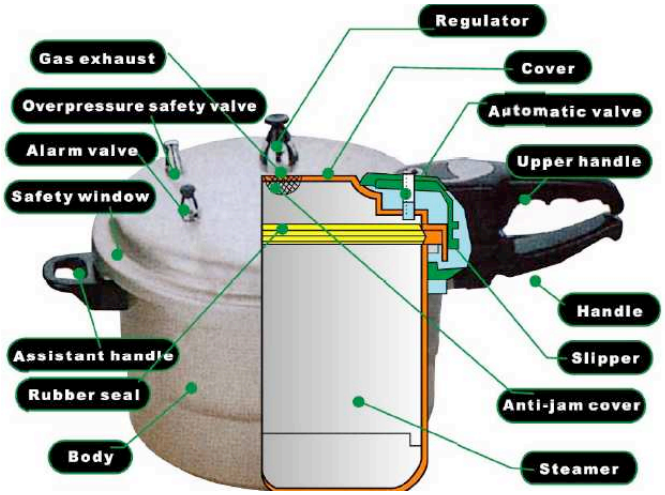
When using the pressure cooker, basic safety precautions should always be followed:

1. Read all instructions.
2. Before using, please be sure that the air exhaust tube, safety valve, alarming valve are unblocked; the anti-jam cover is clean, and the self-lock valve works freely. All these devices should always keep clean. Any lock or abnormal phenomena should be removed immediately.
3. When using pressure cooker, the safety window should not face the user, otherwise it will be an injury to the user when the high pressure flies out.
4. During using, if the gas can not be released normally when the pressure reaches high, be sure all devices are blocked or not . Turn off the fire and get rid of failure to ensure safety.
5. While in use, do not put anything heavy on the regular. Do not use any substitute for it for any reason, to avoid any hidden trouble when the pressure surpassed 480 K pa.
6. Do not place the pressure cooker in a oven much bigger than the bottom of pot.
7. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. See “Food Preparation Instruction”.
8. When cooking food like conjee, dry vegetable, cereals, small food and on .you should turn down or remove the fire when you upliff the pressure regulator, to avoid blocking the safety device. When pressure inside the pot, please don’t take off the regulator, in case of spraying out conjee or gas and avoid any injury.
9. Do not use pressure cooker for other then intended use.
10. do not keep anything alkali, acid, salty, vinegar and other fluids in the pot for ling to avoid corrosion.
11. while cooking leavened foods like steamed bred, do not use the regulator, Otherwise, the food will not be plump to a desired state,
12. when you finish using the cooker, please clean the pot, remove the large and small seals away from the anti-jam device for cleaning, and then reload them onto the device, put the lid upside down on the pot in order to prolong the life of seals
13. during the cooking process, you will occasionally hear the “pa” sounds inside the pot when the air pressure within the pot increases. This happens because the seals expand with heat, and is quite normal. If it dose not die away always, please turn off the fire and remove the failure.
14. Do not use pressure cooker by children and the weak old.
15. As one part of pressure cooker safety use. Please save these instructions

TABLE OF SUGGESTED COOKING TIME:

Food items	Quantity (kg)	Water (kg)	Time after the regulator exhausts vapor steedily and the fire is tumed down
Pig elbow	1.0	0.5	20
Chicken	1.5	1.0	13
Fish	0.8	0.25	4
Chop	1.0	0.7	10
Beef	1.0	0.5	15
Rice	1.0	Appropriate	5
Pomidge	0.5	Appropriate	25

DESCRIPTION



CHARACTERISTICS

1. The working pressure of pressure cooker is 80 kpa . The maximum temperature can be up to 110C, and the breaking pressure is kpa.
2. When the Upper handle and the lower handle do not coincide, the inner pressure will not surpass 5kpa no matter how long it is heated. when the inner pressure exceeds 5kpa,the cooking-pot will not bi opened to ensure safely.
3. When the regulator jams and the pressure inside the cooker reaches a certain pressure point, the safely valve will eject and steam will exhaust toward outside .which will ensure safely and protection.
4. When the spring protection pad jams or is unworkable, the alarm valve will make alarm sounds automatically.
5. When the spring safely pad alarm valve jams or is unworkable, the rubber ring will be squeezed out from the safely windows to ensure safely.
6. The premium pressure cooker can be used either on a gas store or on an electric store.
7. Compared with ordinary cookers, this is Sure cooker can save half of the cooking time and energy for you. It is suitable for use in families, restaurants, medical institutions, etc. It is an essential cooking utensil in high plain areas with low air pressure.

OPERATION INSTRUCTION

1. Before using the pressure cooker, coat a layer of cooking oil at the bottom of the rim of the body so that the cooker can be opened and close easily.(Figure 1)

2. Whenever using the pressure cooker, please make sure that the air exhaust tube is unblocked the anti-jam cover is clean, and the self-lock valve works freely.(Figure 2)

3. While closing the pressure cooker, align the mark on the surface of the lid with the mark on the lower handle. Turn the upper handle clockwise till the upper and lower handles coincide exactly.(Figure 3)

4. After the lid is in place, the pot is ready to be heated. When steady vapor flows out of the air exhaust tube, put the regulator on the exhaust tube. In so doing you can tell whether the exhaust tube is jammed before reaching the pressure limit.(Figure 4)

5. Once the pressure limit valve starts exhausting, turn down the fire to keep the regulator at an even exhausting state until you finish cooking.(Figure 5)

6. Before opening the cooker, please take cooling measures so as to reduce pressure. You can do so by moving the cooker away from the fire and cool it naturally; or by lifting the pressure limit valve to let our the vapor and reduce the pressure inside.(Figure 6)

7. When the self-lock valve is definitely back in its original position, turn the upper handle counter clockwise till the lid of the clockwise opened.(Figure 7)

8. Move the cooker away from the fire when the cooking is down. If you want to open the cooker immediately, please lift the regulator very slowly so as to prevent the vapor and food from emitting.(Figure 8)

9. Please wash and clean the anti-jam cover regularly so as to keep it clean and avoid jamming.(Figure 9)

PREMIER®

INSTRUCTION MANUAL

PRESSURE COOKER

OP-1636 / OP-1637
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DEAR CUSTOMER

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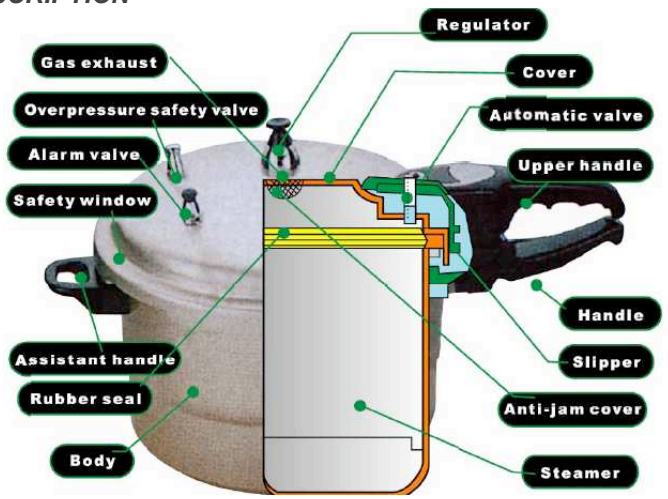

FEATURES

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